

Foodnity Recipes

Crispy Potato Chips – Quick & Easy Snack

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large Russet potatoes, thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp smoked paprika
- [ ] 1 tbsp fresh lemon juice

Optional Garnish

- [ ] Fresh rosemary, finely chopped
- [ ] Extra flaky sea salt for finishing

Instructions

1. Wash and peel the potatoes, then use a mandoline or sharp knife to slice them into uniform 1-mm rounds.
2. Rinse the slices in cold water, then pat them completely dry with a clean kitchen towel.
3. In a large bowl, toss the dried slices with olive oil, sea salt, and smoked paprika until evenly coated.
4. Heat a shallow layer of oil in a large skillet over medium-high heat. Fry the slices in batches, stirring gently, until edges turn golden and crisp, about 2-3 minutes per batch.
5. Transfer the chips to paper towels, drizzle with lemon juice, and sprinkle with extra sea salt and rosemary if desired.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer baking, preheat oven to 200°C (400°F) and bake for 15-20 minutes, turning halfway.
- Ugh, watch the heat; too hot and the chips will burn before they crisp.
- For a sweet twist, add a pinch of brown sugar to the seasoning mix.